

The Bee Line

Pineywoods Beekeepers Association

Next meeting October 10, 6:30 pm

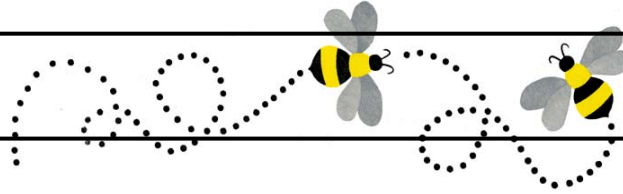
Lufkin VFW Post 1836

1800 Ford Chapel Road, Lufkin

<https://www.pineywoodsbeekeepers.org/>

Volume 24 Issue 10

October 2024



October Program

PBA Secretary Joanie Kochanek will talk to us about pollinator plants.

Welcome to our Brood!

Jessica & Paul Berler, James & Tammy De Garavilla, Ron Hancock

Assorted Buzziness

2025 Board – Steven Josephsen is head of the nomination committee. If you'd like to serve on that committee, reach out to him at abaldtexan@yahoo.com or 936-615-2275. Here are nominations so far. We have several positions to fill! If you'd like to volunteer, let Steven know.

Vice President – Bob Love
Secretary – You?
Treasurer – Mike Hartman
Newsletter Editor – You?
Apiary Manager – Ricky Davis
Training Director – You?

The Board would appreciate your feedback on a number of issues. I've sent emails regarding these items, but I'll list them below as a reminder. If you have input, you can search your inbox and respond to the original message, or you can email me or another Board member.

- Meeting location – meal ideas, food limitations, room setup, etc. If money is preventing you from ordering, please see Wendy or Edward.
- Bee School – Hold in February?
- Club extractor – We have a 2-frame manual extractor that is available for member use. See Walter if you'd like to borrow it. Some ideas: have two small extractors, have a small and a large extractor, have a manual and an electric extractor
- Sugar or syrup in bulk – Do you have a source? If we find one, are you interested?

Show & Share Table – Wendy Doucet will have a special table at the meetings where you can display items you'd like to share with the group – new tools, diy beekeeping stuff, anything you're excited about! This would be a great place to congregate and socialize.

Meet the Members – Several years ago, we included this section in the newsletter. It fizzled out as people quit submitting information. Wendy and I would like to resurrect it. It's a good way to put faces with names and to get to know each other beyond our common interest in bees. Some of you submitted surveys that Wendy passed out at the last meeting. If you've already completed one, please text or email me a picture of yourself (and any family members that help with your bees). 936-715-0362 or texasbeegirl@gmail.com If you haven't completed the survey, please do!

What's Buzzing

Roy Stark (Kirbyville) has 12 nucs for sale. \$200 each, or \$175 if you bring 5 frames to swap. Next spring, he'll release a new line of queens for sale, "Texas Pride Queens." They're a mix of Italian and Russian VSH bees that he's been working on for 10 years. Each nuc includes a Texas Pride Queen. roystark52@gmail.com or 409-423-0263

10/12 – (date correction) **SFA Gardens Fabulous Fall Festival Plant Sale**, 9am – 2pm, Pineywoods Native Plant Center. The sale will feature an array of hard-to-find "Texas-tough" plants like East Texas native plants and pollinator-friendly selections. Expect to find great trees, including Japanese maples, red buds, bald cypress and more. A list of all available plants will be posted on the SFA Gardens website two weeks before the sale. Parking for the Fabulous Fall Festival will be available at SFA's Janice A. Pattillo Early Childhood Research Center, located at 2428 Raguet St. Visitors are encouraged to arrive early and bring a wagon for their plants.

<https://www.sfasu.edu/academics/colleges/forestry-agriculture/research-outreach/sfa-gardens/visit-events>

11/14 – **Texas Master Beekeeper Program Exam**, Austin. Apprentice exam 8am – noon. Advanced exam 12:30pm – 4:30pm. Master exam 12:30pm – 4:30pm. More details about the program here: <https://masterbeekeeper.tamu.edu/program-requirements/>

11/15-16 – **Texas Beekeepers Association Annual Convention**, Austin. Keynote speakers Fred Dunn and Garrett Slater. Many breakout sessions to choose from. Pre-convention workshops on Thursday, 11/14. Several ticket options. <https://texasbeekeepers.org/annual-convention-2024/>

At-Home Beekeeping Series presented by the Lawrence Co. Alabama Extension Office. 6:30-7:30pm. Recordings from this series are available for **only two weeks** after each session on the Lawrence County Alabama Extension Office Facebook page. <https://www.aces.edu/blog/topics/bees-pollinators/at-home-beekeeping-series/>

2024 Dates and Topics

October 29 — Hot Topics in Beekeeping
Amy Vu, University of Florida

November 19 — Breeding for Varroa-Resistant Honeybees

Frank Rinkevich, USDA

December 31 — No Session

2025 Dates and Topics

January 28 — Coming Out of Winter

David Tarpy, North Carolina State University

February 25 — Honeybee Nutrition

Priya Chakrabarti Basu, Mississippi State University

March 25 — Colony Losses in the United States of America

Geoff Williams, Auburn University

April 29 — Honeybee Nest Architecture

Michael Smith, Auburn University

May 27 — TBD

Melanie Kirby, Institute of American Indian Arts

June 24 — TBD

Liz Walsh, United States Department of Agriculture-Agricultural Research Service

Seasonal Tips

Robert Jones

October will give us the major goldenrod flow along with a variety of other weeds this time of year. The flow can be exceptional, but again, if too much rain is falling the nectar can be washed out and you will need to supplement with sugar syrup. The fall flow normally lasts until the first fall frost but can be slowed by early cold snaps as well.

This is the time, at the end of this flow, to decide what needs help and what can stand on its own. Several things must be considered at this time. The quantity of honey must be at a minimum of 40lbs, or a medium honey super full above a deep brood box. Additionally, the quantity, or number, of bees must be observed. Hives with nests smaller in size than a basketball will not produce enough bees at this point to over-winter. On the coldest winter days, the over-winter process sees the outer layer of bees die off due to cold. If there are not enough bees at this point, the hive will be lost.

It is best to stack two weak colonies, picking the best laying queen of the two, for winter survival. Leaving both as they are will most likely see the die-off of both colonies. Saving the resources this way will allow you to easily spring-split this colony because it survived the winter with the resources that it needed.

Comb-Grown Goodness

Honey Spice Oatmeal Cookies

https://honey.com/recipe/honey-spice-oatmeal-cookies?utm_source=consumer+newsletter&utm_medium=email&utm_campaign=October+2024

2 3/4 cups all-purpose flour
1 T ground ginger
2 tsp. ground cinnamon
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. ground cloves
1/4 tsp. nutmeg
1 1/2 cups oats (quick-cooking or old fashioned), uncooked
2 sticks butter, softened (no substitutions)
3/4 cup honey
1 large egg



In large bowl, combine flour, ginger, cinnamon, baking soda, salt, cloves, and nutmeg; mix well. Add oats; mix well.

In a large bowl, beat butter and honey with electric mixer until creamy. Add egg; beat well. Add half of cookie mix; beat well. Add remaining cookie mix; beat well. Divide dough into thirds; place each on a piece of plastic wrap and flatten to 1/2-inch thickness. Wrap tightly; chill at least 4 hours.

Heat oven to 350°F. Remove one portion of dough from refrigerator. Shape dough into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten to 1/8-inch thickness with bottom of glass dipped in granulated sugar. Repeat with remaining dough. Bake 5 to 7 minutes, just until centers are set. (Cookies will feel soft. Do not overbake.) Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

Honey Mustard Chicken

<https://www.tasteofhome.com/recipes/sheet-pan-honey-mustard-chicken/#RecipeCard>

6 bone-in chicken thighs (about 2-1/4 pounds)
3/4 teaspoon salt, divided
1/2 teaspoon pepper, divided
2 medium lemons
1/3 cup olive oil
1/3 cup honey
3 tablespoons Dijon mustard
4 garlic cloves, minced
1 teaspoon paprika
1/2 cup water
1/2 pound fresh green beans, trimmed
6 miniature sweet peppers, sliced into rings
1/4 cup pomegranate seeds, optional



Preheat oven to 425°. Place chicken in a greased 15x10x1-in. baking pan. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Thinly slice 1 lemon; place over chicken. Cut remaining lemon crosswise

in half; squeeze juice into a small bowl. Whisk in oil, honey, mustard, garlic and paprika. Pour half the sauce over chicken; reserve remaining sauce for beans. Pour water into pan. Bake 25 minutes. Meanwhile, combine beans, sweet peppers and the remaining sauce, 1/4 teaspoon salt and 1/4 teaspoon pepper; toss to coat. Arrange vegetables around chicken in pan. Bake until a thermometer inserted into chicken reads 170°-175° and beans are tender, 15-20 minutes. If desired, sprinkle with pomegranate seeds.



Meet the Members



Pam Brown is going into her second year of beekeeping and considers herself a naturalist beekeeper. She would like to learn everything she can.



Ricky Davis is a social butterfly and loves to learn new things. He started raising bees about 4 years ago to pollinate his garden, but found them so interesting he decided to expand his apiary. He considers himself a conventional beekeeper. He believes beekeeping is an ongoing learning process, and he likes to try different things to find what works to help his bees.